



Le Lann 
Bihoué

Illustrations :@cosmoillustrator

Prices include all taxes. VTA is 10% non alcoholic beverages/ 20% on alcoholic beverages.
The abuse of alcohol is a hazard to your health. Drink responsibly.

Apéritifs

Kir vin blanc / Kir Normand (Cidre fermier)	12cl	5€20
Kir pétillant	12cl	6€50
Campari Orange	12cl	6€50
Martini	5cl	6€50
Ricard	4cl	5€80
Whisky	4cl	6€80
Whisky & Cola	4cl	8€30
Pommeau, Pineau ou Porto rouge ou blanc	8cl	6€50
Ti Punch	4cl	6€30

Cocktails



Americano maison (12cl)	9€50
Le Vrai Normand (18cl) Calvados, pommeau, jus de pomme et grenadine	9€90
Viking (18cl) Bénédictine, cidre, crème de cassis	9€90
Le Lann Bihoué (12cl) Calvados, cidre brut, eau de vie de poire, sirop de fraise	8€90
Gin Tonic (12cl) Gin (4cl) et schweppes tonic (25cl)	8€00
Planteur Maison (18cl) Rhum blanc et Rhum vieux HSE, jus de fruits, cannelle, vanille bourbon	9€90
Cocktail sans alcool (18cl)	10€00
Cocktail sans alcool (18cl)	6€50

Local and traditional beers



Bottled beer of the moment 33cl 6€00

Tap beers Brasserie des 2 Amants :

"Mathilde", light blond (4,2°) 25cl 5€00

50cl 9€00

"Josette", strong amber (6°) 25cl 5€50

50cl 9€50

Soft drinks



Coca Cola Red or Zéro, 33cl 5€00

Orangina, 25cl 5€00

Schweppes Tonic or Agrumes, 25cl 5€00

Fruit juices Granini, 25cl 5€00

Oasis Tropical, 25cl 5€00

Perrier, 33cl 5€00

Fuze Tea Pêche, 25cl 4€30

Tap water and sirup, 25cl 2€90

Lemonade, 33cl 5€00

Diabolo, 33cl 5€50

Mineral water, 50cl 5€10

Mineral water, 1L 6€70

Cider from Normandie



Draft raw cider	20cl	4€90
	50cl	9€10
Bottled sweet cider Père Tranquille	20cl	4€90
	50cl	9€30
	75cl	12€90
Cider Sébastien Guesdon		
• Brut sec fruité	33cl	5€90
	75cl	13€40
• Rosé demi sec	33cl	5€90
	75cl	13€40
• Poiré fermier	33cl	5€90
	75cl	13€40

White wine

	37,5cl	75cl
IGP Chardonnay Villa d'Ariola	-	19€90

Red wine

AOC Saint Nicolas de Bourgueil, Domaine des Oliviers	15€10	19€50
--	-------	-------

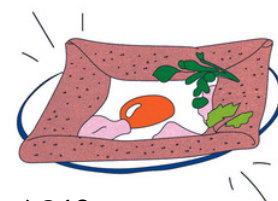
Wine glasses (12cl)

IGP Sauvignon Pays d'OC "Le Cellier du Pic"	6€00
IGP Chardonnay L'infini, Domaine du Paradis	6€50
Vin de France rosé "Le Petit Victor"	6€00
AOC Côte du Rhône, Maison Demazet	6€00

Wine pitchers (50cl)

IGP Sauvignon Pays d'OC "Le Cellier du Pic"	13€00
Vin de France rosé "Le Petit Victor"	13€00
AOC Côte du Rhône, Maison Demazet	13€00

Traditional buckwheat crepes

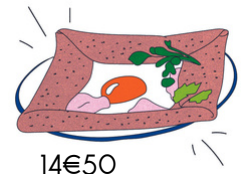


Salted butter	6€40
Cheese	7€90
Egg, emmental	9€80
Cooked ham, cheese	9€80
Smoked ham, cheese	10€00
Cooked ham, egg, cheese	11€70
Smoked ham, egg, cheese	11€90
Chorizo, egg, cheese	11€90
Cooked ham, egg, cheese, onions	12€50
Cooked ham, egg, cheese, onions, mushrooms	13€20

Our specialties

La Guéméné	14€50
Guéméné sausage, onions fondue, old style mustard	
La Sur-scorff	14€50
cheese, Guéméné sausage, leeks fondue, onions	
La Guéménoise	14€80
cheese, egg, Guéméné sausage, onions, old style mustard	
La Norvégienne	14€50
smoked salmon, fresh cream	
La Saint Romain	14€80
cheese, caramel roasted apples, black pudding, camembert cream	
La Scandi-chèvre	14€80
cheese, Norman goat chesse, leek fondue, smoked salmon	
La Celtique	14€80
cheese, potato gratin, reblochon cheese, smoked salmon	
La Reblochonade	14€80
cheese, reblochon cheese, potato gratin, bacon strip	
La Savoyarde	14€80
cheese, raclette, potato gratin, smoked ham	
La Campagnarde	14€80
cheese, slice of smoked pork, potato gratin, onions, mushrooms	
La Briarde	14€80
cheese, brie cheese, cooked ham, green salad, fresh tomato	
L'Obelix	15€90
cheese, egg, onions, ground beef (150g)	
L'Obelix Royale	17€50
cheese, egg, onions, fresh tomato, chopped steak (150g), chorizo	

Our Norman specialties



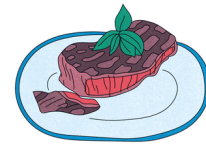
La Lann Bihoué caramel roasted apples, black "boudin"	14€50
La Vallée d'Auge cheese, camembert cheese, caramel roasted apples	14€50
La Biquette cheese, goat cheese, caramel roasted apples, smoked ham	14€80
La Fermière cheese, camembert cheese cream, chicken breast, potato gratin	14€80
La bocage cheese, Pont Lévêque cheese, egg, smoked pork	14€80
Les "angelots" emmental cheese, Livarot cheese, Pont Lévêque cheese, camembert cheese	14€80

Our fired specialties

La Caux-chonne cheese, camembert cheese, caramel roasted apples, "boudin", Calvados	16€40
La landaise cheese, goat cheese, caramel roasted apples, smoked duck breast, Cognac	16€40
L'Auge cheese, Pont l'Evêque, Livarot, caramel roasted apples, Guéméné sausage, Calvados	16€40

Our meats & accompaniments

with french fries or green salad



Meat of day and sauce of your choice	Check our blackboard
Side of french fries	4€50

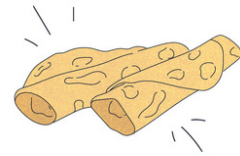


Our salads

Green salad (side order only)	4€50
Mixed salad (side order only)	4€90
salad, tomato	

Traditional crepes

*homemade



Butter sugar, white or brown sugar	5€80
Sugar and lemon juice	6€10
Jam (raspberry, apricot, blueberry or strawberry)	6€20
Chesnut cream	6€90
Honey	6€90
Honey and lemon juice	7€20
Nocciolata hazelnut or white spread	7€00
Banana and nocciolata	7€80
Hot chocolate*	6€60
Lemon curd*	7€40
Salted butter caramel*	6€90
Salted butter caramel* and hot chocolate*	7€40
Banana and hot chocolate*	7€80
Caramelized apples and salted butter caramel*	7€80
Caramelized apples and hot chocolate*	7€80
Frangipane (butter almond cream)*	8€30

Special crepes

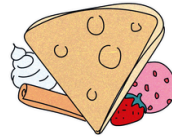
La caïque pear, hot chocolate*, vanilla ice cream, whipped cream*	10€60
La périssoire pear, salted butter caramel*, roasted almonds, whipped cream*	10€60
La Lupin caramelized apples, frangipane*, hot chocolate*, roasted almonds	10€80
La Doris pear, frangipane*, roasted almonds	10€60
La cabestan frangipane*, hot chocolate*	10€60
La caloge pear, hot chocolate*, frangipane*, roasted almonds	10€60
L'Arsène caramelized apples, salted butter caramel*, frangipane*, roasted almonds	10€80

Extra of homemade hot chocolate or salted butter caramel : 2€50

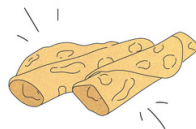
Extra of homemade whipped cream or 1 scoop of ice cream : 2€70

Extra of roasted almonds : 0€50

Ice cream special crepes



La Porte d'Amont	10€70
nougat ice cream, maple syrup, toasted almonds, whipped cream*	
La Porte d'Aval	10€70
coconut ice cream, hot chocolate, coconut, whipped cream*	
La Nungesser	10€90
lime ice cream, lemon cream, toasted almonds, whipped cream*	
La Coli	10€90
speculoos ice cream, banana, hot chocolate, whipped cream*, speculoos biscuit	
La brique et silex	10€90
white chocolate ice cream, speculoos spread, whipped cream*, speculoos biscuit	
La Chambre des Demoiselles	10€90
coffee ice cream, hot chocolate*, vanilla and chocolate whipped cream*	
La "trou à l'homme"	10€70
white chocolate ice cream, hot chocolate*, whipped cream*	
La Valleuse de Jambourg	10€90
raspberry and blackcurrant ice cream, red fruits coulis, whipped cream*, toasted almonds	
La Manneporte	10€70
nougat ice cream, vanilla and almond praliné, salted butter caramel*, whipped cream*	
La Chaudron	10€90
vanilla ice cream, chesnut cream, hot chocolate*, whipped cream*	



Traditional fired crepes

Calvados, Grand Marnier or Bénédictine	7€40
Crepe with suzette sauce (orange or lemon butter) and Grand Marnier	8€40
Caramelized apples with Calvados	8€40
Caramelized apples with Calvados and fresh cream	9€40

Children's menu dessert

Sugar, jam, hot chocolate*, caramel*
or chocolate hazelnut spread crepe
or
2 scoops of ice cream of your choice

Ice cream



Chocolate, coffee, vanilla, strawberry, coconut, pistachio, chocolate mint, nougat, speculoos, salted butter caramel, white chocolate

Sorbets

Raspberry, blackcurrant, lime, apple

1 scoop	3€90
2 scoops	5€60
3 scoops	7€80

Ice cream bowls

Chocolate or coffee Liégeois	9€00
chocolate or coffee ice cream, vanilla ice cream, hot chocolate, whipped cream*	
Dame blanche	9€00
vanilla ice cream, hot chocolate, whipped cream*	
Banana split	10€50
chocolate, vanilla and strawberry ice cream, hot chocolate, whipped cream*	
Poire belle Hélène	9€70
vanilla ice cream, pear, hot chocolate, whipped cream*	
Cappuccino	9€40
coffee ice cream, hot chocolate, chocolate mousse	
Péché mignon	10€30
chocolate ice cream, white chocolate ice cream, banana, hot chocolate, whipped cream*	
Caramelo	9€20
nougat ice cream, caramel ice cream, salted butter caramel, whipped cream*	
Colonel	9€40
lime sorbet, vodka	
Normande	9€40
apple sorbet, Calvados	
Bénédictine	9€70
vanilla ice cream, Bénédictine, whipped cream*	
Iceberg	9€90
mint chocolate ice cream, hot chocolate, Get 27, whipped cream*	
Pinguin	9€50
black ice cream, coconut, mango sauce, whipped cream*	

Extra charge of homemade hot chocolate or salted butter caramel : 2€50

Extra charge of homemade whipped cream or 1 scoop of ice cream : 2€70

Extra charge of roasted almonds : 1€

Liquors (4cl)



Calvados VSOP Père Tranquille	8€00
Calvados Domfrontais VSOP Guesdon Père et Fils	8€00
Calvados Rollon "out of age" 20 years	12€00
Calvados "La Jeanneton" 12 years	12€00
Calvados Rollon Altesse "out of age" 30/40 years	14€00
Eau de vie de poiré de Normandie Guesdon Père et Fils	8€00
Bénédictine (local liquor made with 27 plants et spices)	8€00
Grand Marnier	8€00
Get 27 ou 31	8€00
Armagnac	8€00



Hot drinks

Expresso or cafeine free coffee	2€40
Coffee with milk	2€50
Long coffee or cafeine free coffee	3€50
Grand crème	3€70
Bénédictine coffee	8€00
Irish or Normand coffee	8€00
Hot chocolate	4€50
Cappuccino	4€90
Vienna style hot chocolate or coffee	4€90
Tea or herbal tea	3€50

Children's menu

Under 12 years old
13€50

MAIN COURSE

Buckwheat crepe with cooked ham, egg, cheese

or

Ground beef with french fries

or

2 fried eggs with fries

+

DESSERT

Sugar, jam, hot chocolate*, caramel*

or chocolate hazelnut spread crepe

or

2 scoops of ice cream of your choice